# Expresso Lunch Menu

12 to 2 pm from Monday to Friday

## STARTERS & SIDES

#### **POLPETTE** 12 Beef meatballs (with egg, bradcrumbs and dairy) in tomato sauce topped with parmesan **CALAMARI FRITTI** 18 Squid rings, battered and deep fried with Gina's spices 8.5 GARLIC BREAD 10.5 GORGONZOLA BREAD • With gorgonzola cheese and caramelised onions ARANCINI BALLS **©** 12 Risotto balls filled with mozzarella topped with aioli, salsa verde & parmesan PATATINE **O** Potato chips with tomato sauce 12 POLENTA CHIPS Served with gorgonzola cheese sauce INSALATA VERDE • 16 Rocket salad, pear and parmesan 9 BROCCOLI E ZOLA • Broccoli & gorgonzola cheese 1.5 **EXTRA PARMIGIAN EXTRA AIOLI EXTRA TOMATO SAUCE** 0.5

ΡΙ77Δ	Tomato & mozzzarella base – Gluten free available (extra \$5) – Add-ons extra available
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MARGHERITA •	12.5
Tomato, mozarella & fresh basil (when available)	
ORTOLANA Ø	16
Grilled eggplant, capsicum & zucchini	
ZUCCA ARROSTO Ø	16
Roast pumpkin, spinach, garlic & rosemary	
POLLO INDIANA	16
Tandori-spiced chicken topped with yogurt & chilli	
HAWAIANA	16
Pineapple & crispy fried bacon	
ALI BABA	17
Braised lamb, roasted potato, garlic & sage	
FIORENTINA	16
Spinach, fresh tomato, crispi fried bacon & egg topped with parmesan	
TOSCANA	16.5
Pork and fennel sausage & caramelised onion	
POLPETTE E CHORIZO	17
Pork and beef meatballs & chorizo	
PIZZA CALZONE	17
Closed pizza with mozzarella & bolognese sauce	
ZOLA E BROCCOLI Ø	17
Broccoli & gorgonzola cheese	
FRUTTI DI MARE	19.5

Prawns, calamari, mussels, parsley & lemon zest

PASTA, SALADS & MORE





Gluten free penne available (extra \$5) – Add-ons extra available	
PASTA CAPONATA Tomato sauce, capers, grilled capsicum, eggplant, ziucchini & parmesan	16.5
FETTUCCINE ALLA PUTANESCA  Tomato sauce, anchovies, olives, capers, chilli & parsley	17
FETTUCCINE ALLA CARBONARA (ITALIAN)  Pan-fried bacon, egg yolk, black pepper & parmesan topped with a soft poached egg	15
FETTUCCINE ALLA CARBONARA (CREAMY)  Creamy sauce, pan-fried bacon, black pepper & parmesan	15
PENNE CON POLLO Creamy sauce, chicken, mushroom, garlic & parmesan	17
SPAGHETTI SCOGLIO  Prawns, mussels, calamari and garlic in a light tomato sauce, lemon and a dash of chilli	
PENNE AL RAGU DI AGNELLO  Tomato sauce, ragu of lamb prepared with tomato, garlic, lemon zest and vegetable stock & parmesan	18.5
SPAGGHETI & MEATBALLS  Tomato sauce, beef meatballs (with egg, bradcrumbs and dairy) & parmesan	18
RISOTTO CON FUNGHI ♥  Creamy sauce, pan-fried mushroom, garlic, parsley & parmesan	16
RISSOTO CON FRUTTI DI MARE  Prawns, mussels, calamari, garlic, parsley, lemon & a dash of chili	19.5
SECONDI  MAIALE ARROSTO  Pork belly roasted with garlic, rosemary, mushroom, apple cider vinager, served with roasted potatoes & salad greens	21

## **INSALATA**

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## **DOLCI**

#### MINI TIRAMISU **0** 12.50

Italian dessert with savoiardi biscuits soaked in espresso coffe and marsala brandy, layered with mascarpone cream and dusted with dark cocoa

POLLO ALLA PARMIGGIANA 22.5

Crumbed chicken pan-fried with ham and mozzarella topped with

parmesa, served with roasted potatoes & salad greens

ONE ACCOUNT, ONE PAYMENT PER TABLE

To ensure a smooth end to your meal, please arrange individual payments per person at your table before presenting to the cashier with one payment.

GINA'S ITALIAN KITCHEN IS FULLY LICENCED & BYO WINE
Pending conditions, our BYO policy allows 1 bottle of (750ml) wine per two people. Corkage is charged at
\$10 per bottle.